

EXECUTIVE MENU 1

STARTER

Warm vichyssoise cream, toasted ham and croutons
or
Focaccia with Italian mortadella, burrata and pesto

MAIN COURSE

Baked chicken with black rice and curry sauce
or
Hake loin with gratin ali-oli and cassava chips with chives and honey

DESSERT

Homemade yogurt tartlet with lemon and lime and flaked almonds
or
Mojito sorbet

VEGAN/VEGETARIAN OPTIONS

STARTER

Vichyssoise cream with croutons

MAIN COURSE

Vegan burger with sweet potato chips

DESSERT

Lemon sorbet

BEVERAGE

2 wine glasses per person
Water
Coffee or infusion

Price per person: €38
10% VAT included

****Menus available only for corporate meetings****

To take advantage of these menus, the same dish must be chosen for all diners.

The definitive number of diners for contracted restaurant services will be reconfirmed 72 hours before the event, this being the definitive number to be considered for billing purposes, accepting a margin of error of 10% less at no cost. In case of increasing the number of dinners, the hotel commits up to 10% more of the contracted volume, provided that the capacity of the room allows it.

Hotel Vilamari has information on the dishes it offers available to customers with food allergies and intolerances.

EXECUTIVE MENU 2

STARTER

Tomato carpaccio, feta cheese with honey and pistachios
or
Arugula basket with salmon, cheese, pumpkin seeds and vinaigrette

MAIN COURSE

Mushroom risotto
or
Entrecôte with baked potatoes

DESSERT

Tartlet with vanilla cream and cinnamon
or
Chocolate coulant with homemade jam and crumble

VEGAN/VEGETARIAN OPTIONS

STARTER

Gazpacho

MAIN COURSE

Stir-fried vegetables with heura and soy sauce

DESSERT

Mojito sorbet

BEVERAGE

2 wine glasses per person
Water
Coffee or infusion

PRICE PER PERSON: €41

10% VAT included

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